



STARTERS

Baby Back Ribs

Sweet BBQ glazed pork ribs
With Cole slaw
\$10

Shrimp Cocktail

Jumbo Poached Prawns, Cocktail
Sauce
\$10

Caribbean Wings

Jumbo wings glazed in sweet and spicy Caribbean
sauce with pineapple and bleu cheese dressing.
\$10

Caribbean Tenders

Chicken tenders glazed in sweet and spicy Caribbean
sauce with pineapple and bleu cheese dressing.
\$10

Players Club Fully Loaded Nachos

Tomatoes, Olives, Jalapenos, Scallions, Chili
Fresh Salsa, Sour Cream, Guacamole
\$10

Chicken Quesadilla

Marinated Chicken, Grilled Peppers
Onions, Shredded Jack Cheese
\$12

Chips & Dip

Homemade Potato Chips
With Onion Dip
\$6

SOUPS & SALADS

Tossed Caesar Salad

Romaine Tossed With Focaccia Croutons
And A Creamy Caesar Dressing

\$10

Add Chicken

\$12

Iceberg Wedge Salad

Roasted Pablano White Balsamic Dressing
Cabrale Blue Cheese, Cucumber
Noodles, Pickled Onion, Topped With
Chopped Bacon

\$10

New Orleans Style Gumbo

Traditionally Prepared with Andouille sausage
Roasted chicken and sweet peppers 7.00

New England Clam Chowder

Local Clams, Diced Potatoes, Celery
Salt Pork and Cream

\$8

PANINIS & SANDWICHES

Hat Trick of Sliders

With or Without Cheese

\$12

Grilled Breast of Chicken

Herb Marinated & Char Grilled
Served with roasted balsamic glazed onions
And spicy remoulade

\$12

Federal Hill

Thinly sliced Prociutto, salami, Mortadella,
Hot Capicola, Fresh Mozzarella, Roasted Garlic
and Basil Spread on Ciabatta Loaf

\$12

Rueben

Toasted Marble Rye, Thinly Sliced
Corned Beef, Caramelized Onions, Swiss Cheese
Russian Dressing

\$12

ENTREES

10 OZ Grilled Flat-Iron steak

Served With roasted garlic whipped potatoes &
Seasonal Vegetable and whole grain mustard
Demi sauce

\$18

Blackened Tuna Steak

Served over ginger basmati rice
With baby bok choy, Shitake mushroom sweet and sour

\$17

Macaroni and Cheese

Four Cheese Blend with Apple Wood Smoked Bacon,
Tomatoes with a Crispy Panko Butter Crumb Topping

\$15

Chipotle Rubbed Roasted Half Chicken

Served over roasted garlic whipped potatoes
Fresh green beans and cherry tomatoes
Thyme Chicken nage

\$17

Ask your server about the chef's daily special and dessert selections